



FEATURED DINNER MENU

SOUP DU JOUR 5 ~ SIDE SALAD OR SIDE CEASER 5

STARTERS

CHARCUTERIE BOARD

Chef's selection of fine meats and cheeses, served with tapas olives assortment, fresh mozzarella, whole grain mustard and fruit. 16

CALAMARI

Lightly breaded calamari strips, topped with caper relish and lemon beurre blanc. 14

TUNA TOWER

Short grain rice, seaweed, marinated tuna, pineapple mango salsa and topped with micro greens. 14

BRUSSEL SPROUTS

Tossed in all natural Michigan honey, truffle oil and sea salt. 8

CAJUN CRAB CAKES

Lightly seasoned jumbo lump crab cake, topped with micro greens and served with a Cajun aioli. 11

BLACK N'BLUE

Blackened tenderloin tips, topped with Maytag blue cheese, sautéed mushrooms and served with toasted brioche points. 12

SALADS and BOWLS

POKE TUNA BOWL

Yellow fin tuna, brown rice quinoa blend, with sesame seeds, garlic, onion, and soy sauce. Served atop a bed of mixed greens. 16

BUDDAH BOWL

Roasted quinoa, sprouts, sliced avocado, purple cabbage, chopped kale, roasted red peppers, sliced cucumbers and carrots. Served with a lemon vinaigrette drizzle. 14

Add Chicken, Salmon or Shrimp 4

WILD SALMON BOWL

Steamed salmon, brown rice and quinoa blend, pea pods, sprouts, cilantro, sliced carrots and cucumbers. Topped with Korean BBQ sauce drizzle. 16

MAURICE SALAD

Chopped mixed greens, ham, turkey, swiss cheese, tomatoes, hard boiled egg, and black and green olives, tossed in Maurice dressing. 14

CAESAR WEDGE

Heart of Romaine, topped with parmesan, Caesar dressing, yellow heirloom tomatoes and cracked black pepper. 10

Add Chicken, Salmon or Shrimp 4



FILET MIGNON

Center cut of beef tenderloin grilled to perfection. Topped with rosemary and thyme compound butter. Served with gratin whipped potatoes and green beans. 6 oz. (29) 8 oz. (35)

SAUTÉED LAKE PERCH

A house favorite, sautéed and served with lemon butter sauce, wild rice blend and shoestring vegetables. 26

RIBEYE

16 oz. Ribeye, char grilled and served with bearnaise sauce, gratin whipped potatoes and asparagus spears. 39

SHRIMP LINGUINE

Shrimp, tomatoes, spinach and onions, tossed with linguini in a white wine butter sauce. 26

CHICKEN AND CRAB WELLINGTON

Chicken breast and pulled crab meat, wrapped in a phyllo dough, baked to a golden brown. Served with shoestring vegetables atop sautéed spinach and lemon beurre blanc. 28

SEA SCALLOPS

Pan seared sea scallops, served with sautéed baby spinach, lemon butter sauce and red quinoa and brown rice blend. 35

BLACKENED SALMON

Fresh Atlantic Salmon, blackened, and served with a black bean and corn salsa on a bed of arcadian lettuce. 26

PAVILION BURGER

8 oz. Chargrilled burger, prepared to your liking and topped with applewood smoked bacon, smoked gouda, onion straws and an over easy egg. 15

DESSERTS

Chocolate Cake, Cheese Cake, Hot Fudge Brownie. 5

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.